

Raspberry Coconut Overnight Oats





1 0 min

Chill alternating layers of raspberries, shredded coconut and bananas on top of oats and let it steep in the refrigerator overnight. This Raspberry Overnight Oats breakfast recipe only takes a small amount of prep time, simple ingredients and can even be enjoyed by the kids.

Ingredients

- 1/2 cup Quaker® Oats-Old Fashioned
- 1/2 tsp lemon juice
- 1/2 cup low-fat milk
- 1/2 tsp vanilla extract
- 1 tsp chia seeds
- 1/2 cup raspberries
- 1/8 cup shredded coconut
- 1/3 cup bananas, sliced

Cooking Instructions

- 1. Add Quaker® Oats to your container of choice and pour in the mixture of milk, lemon juice, and vanilla extract.
- 2. Add chia seeds.
- 3. Alternate between layers of raspberries, layers of shredded coconut, and layers of banana slices.
- 4. Place in fridge and enjoy in the morning or a few hours later.
- 5. Let steep for at least 8 hours in a refrigerator 40°F or colder.
- 6. Best to eat within 24 hours.